

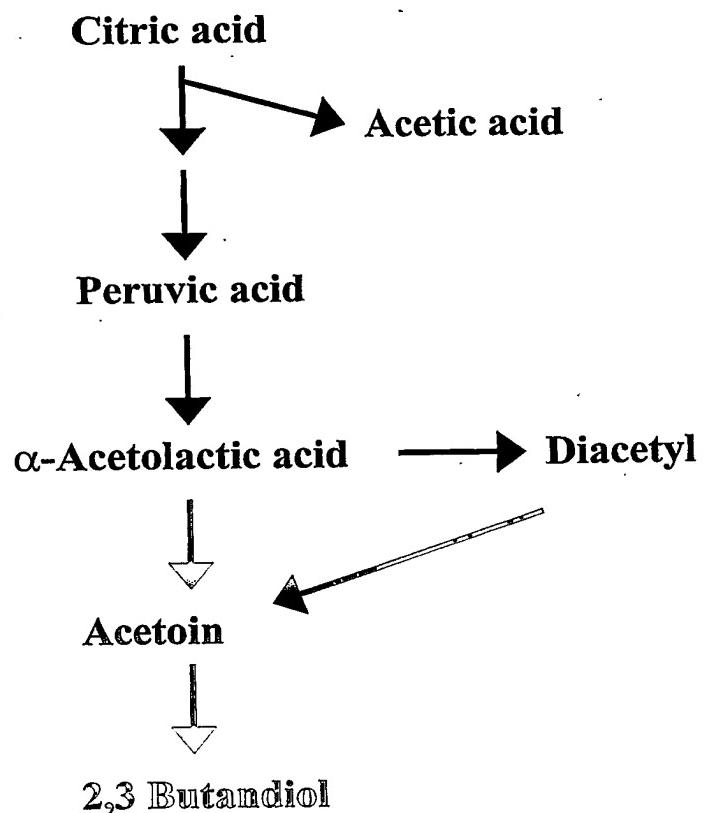
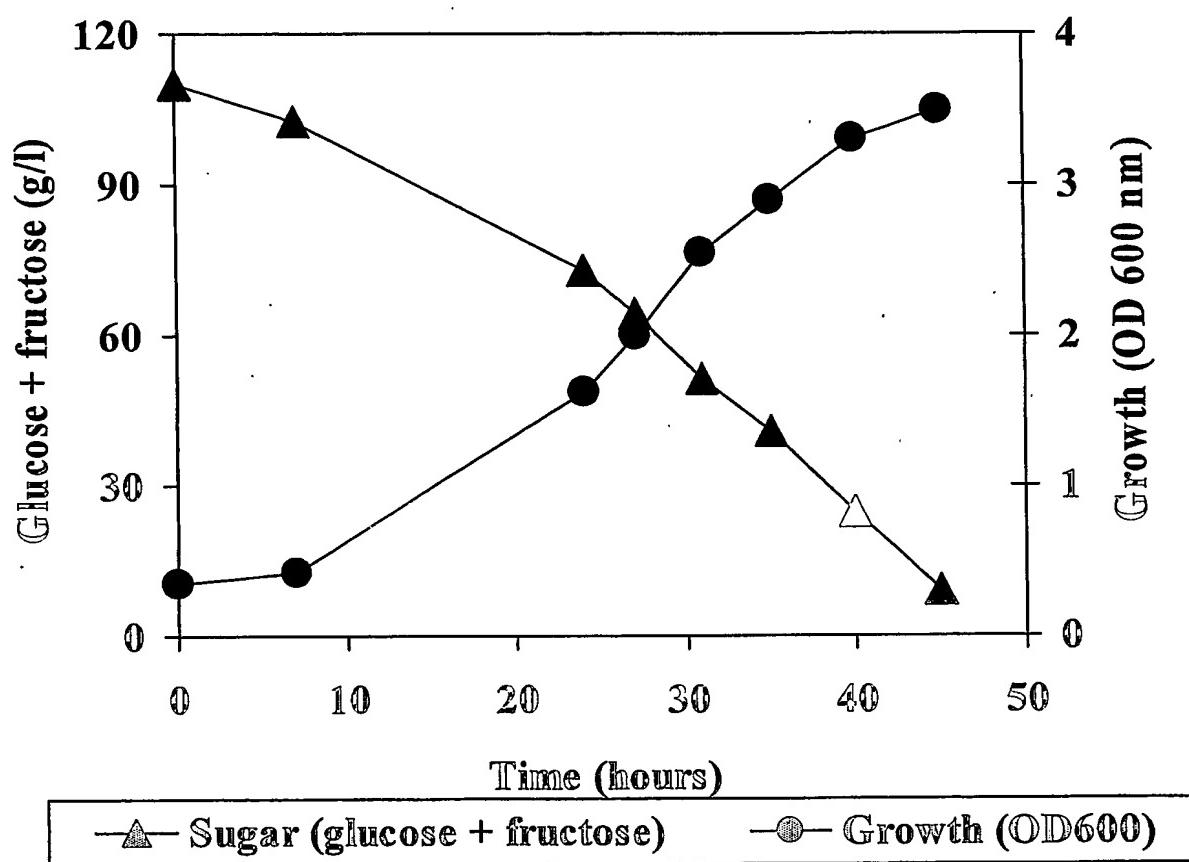
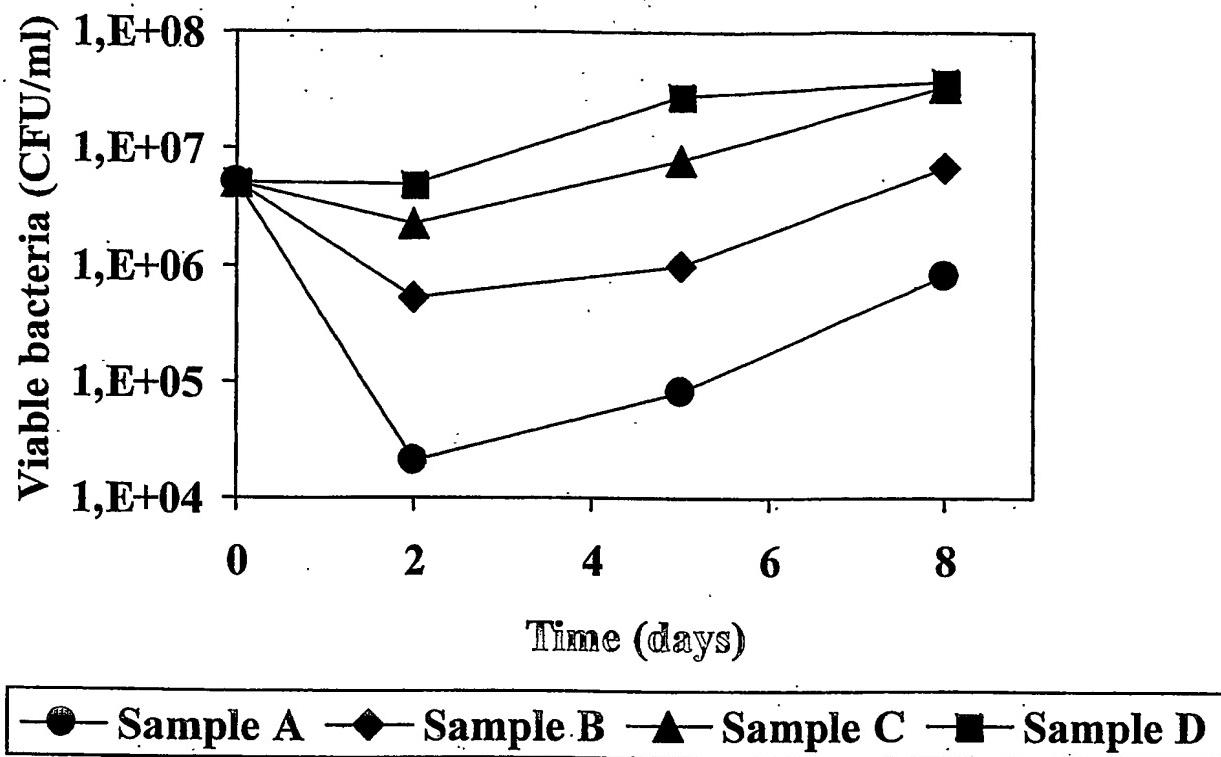
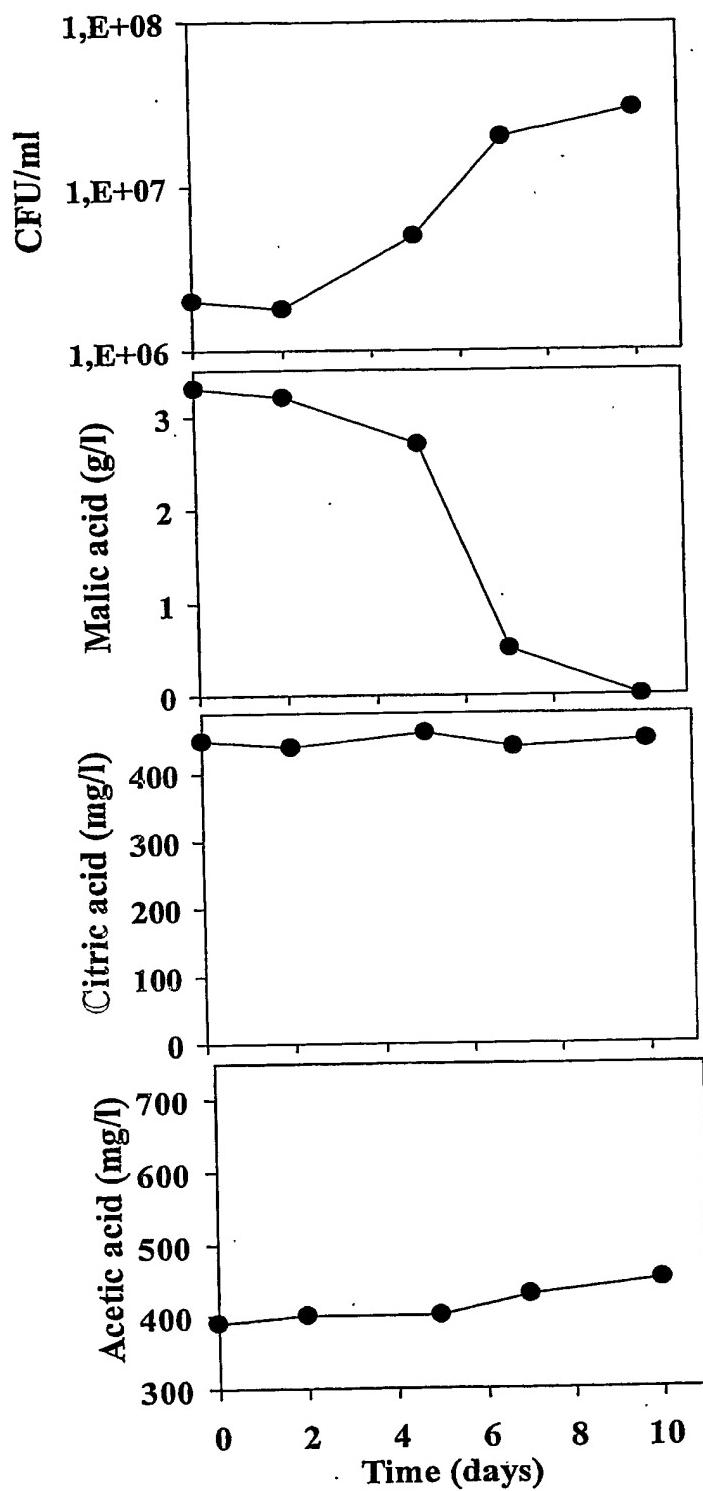
Fig. 1

Fig. 2

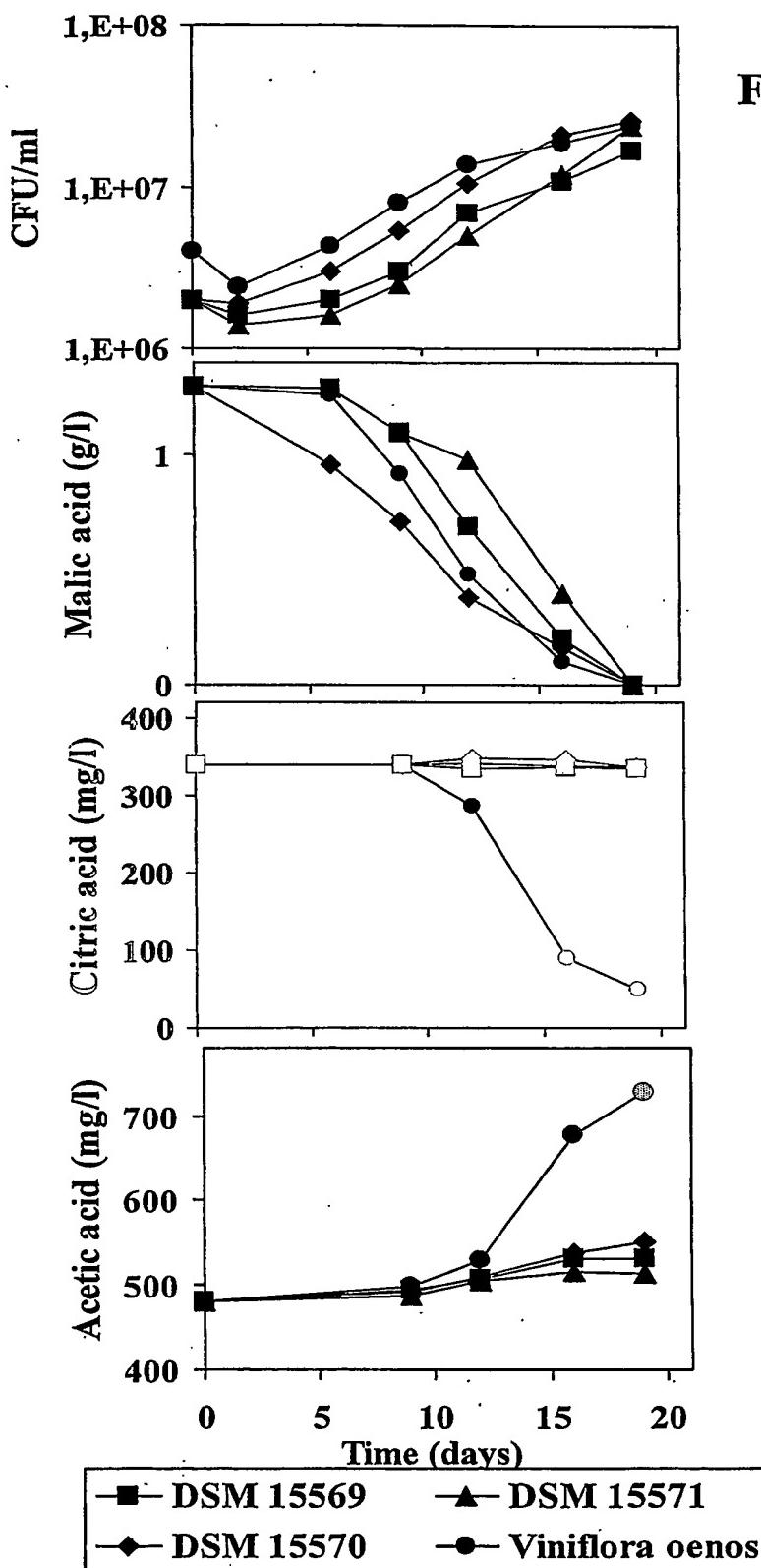
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Fig. 3

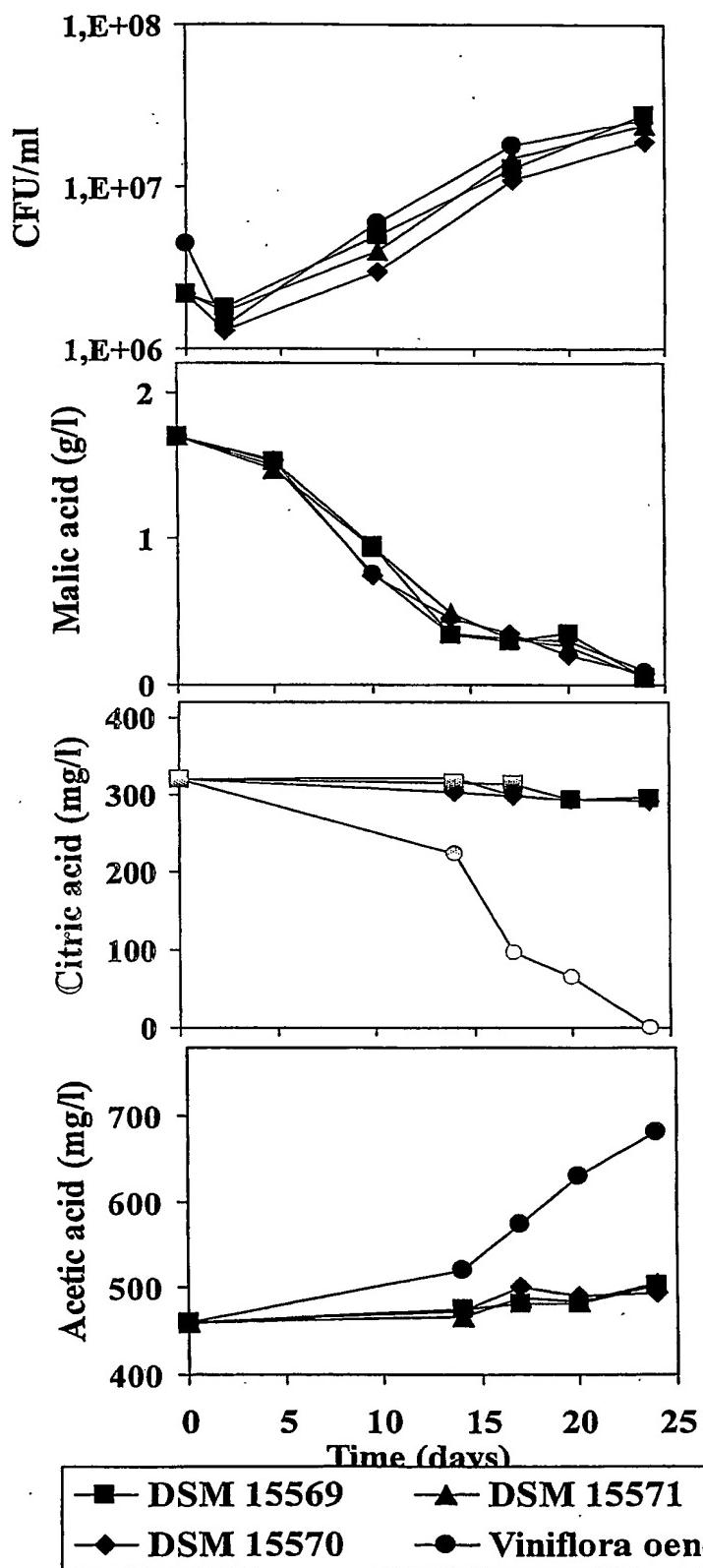
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**Fig. 4**

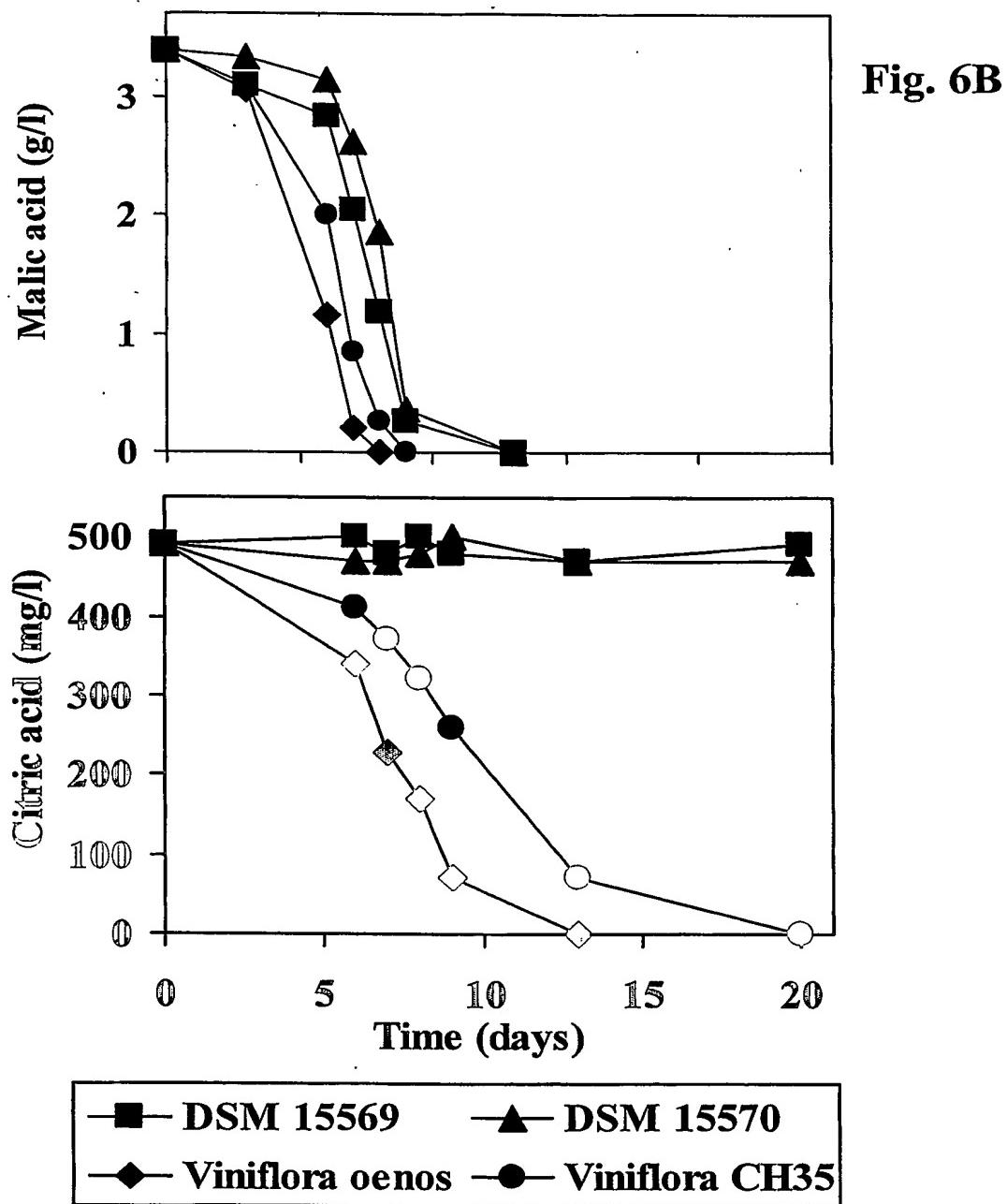
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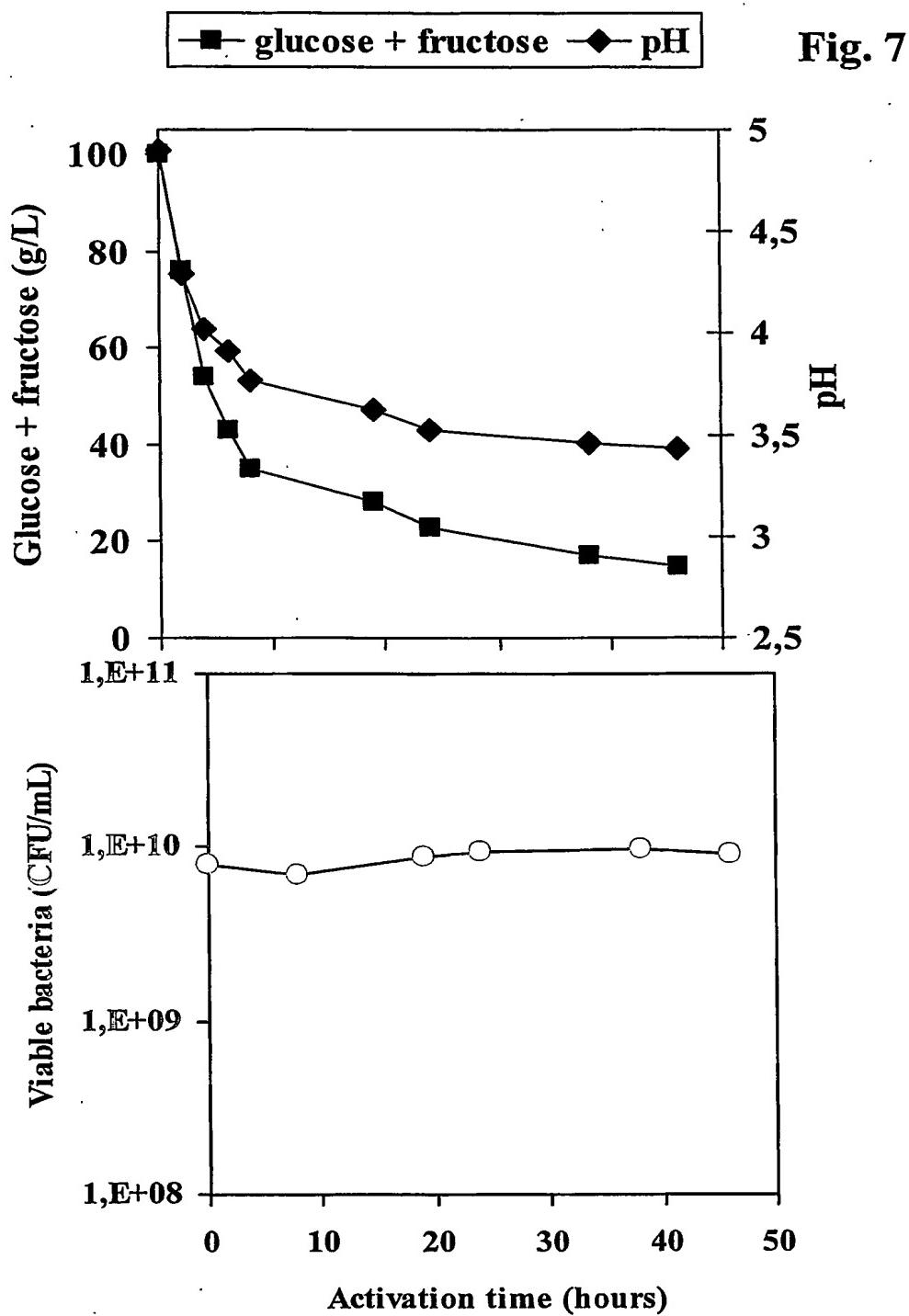


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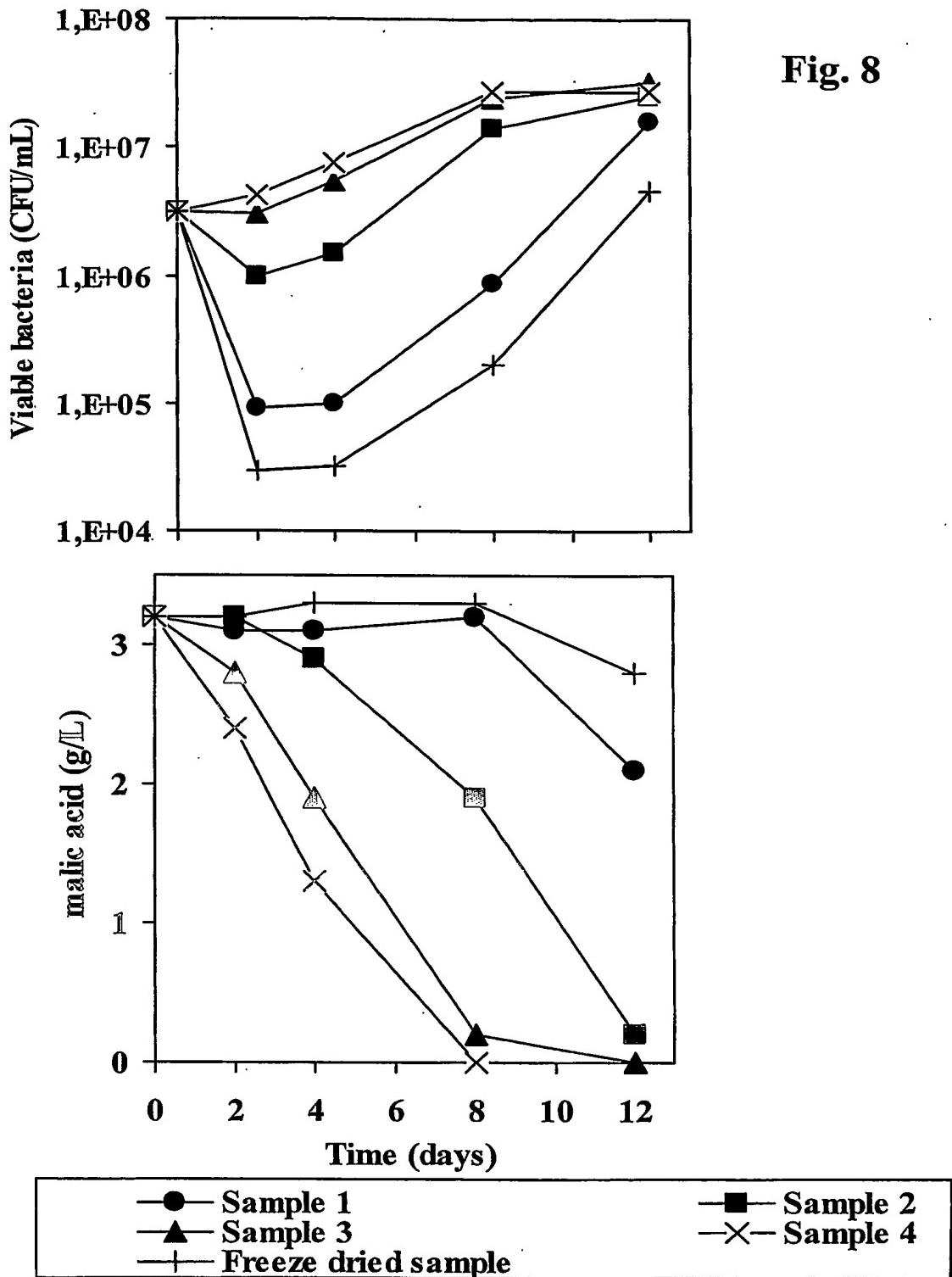


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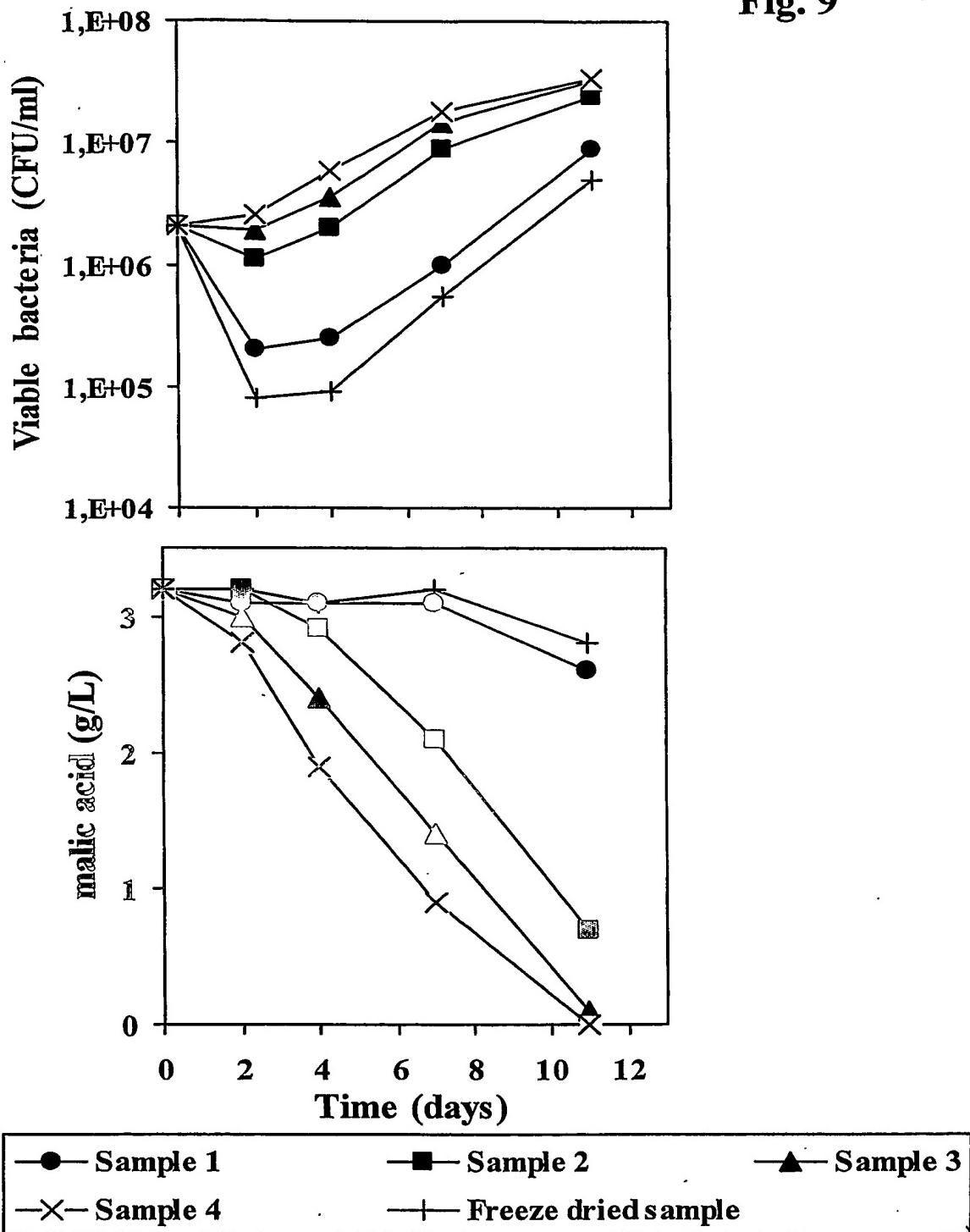


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Fig. 9



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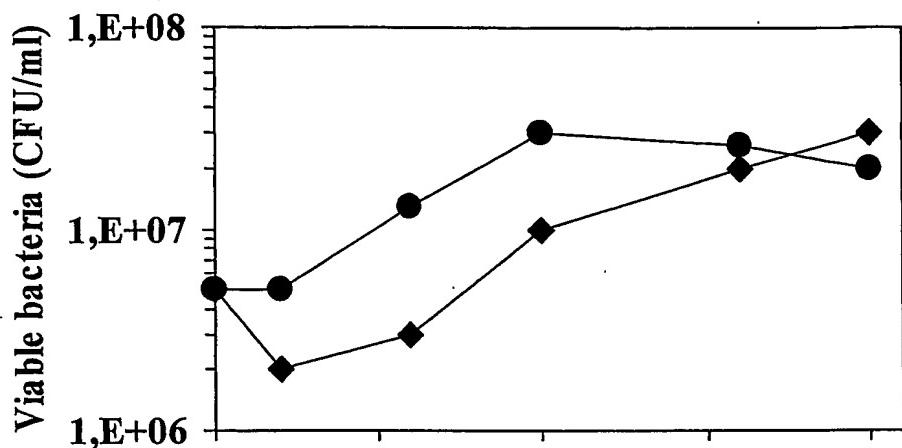
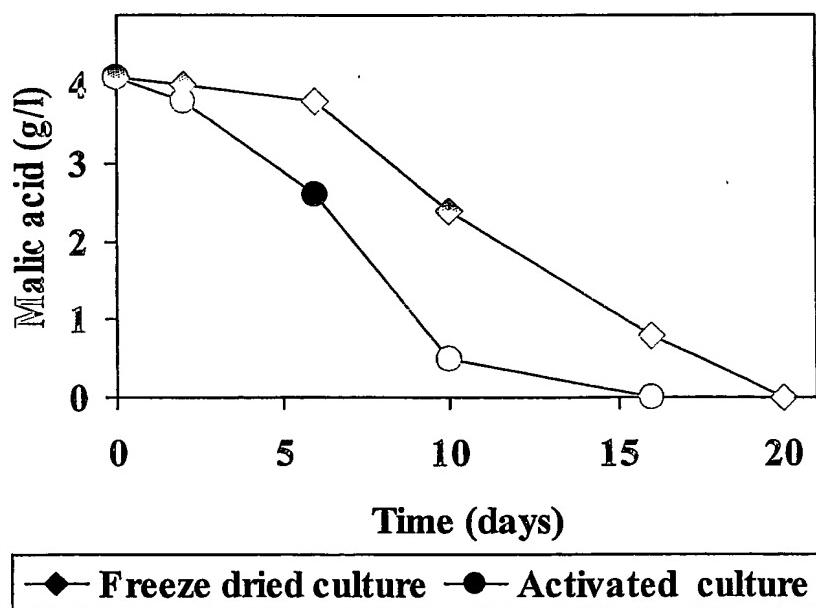


Fig. 10



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Fig. 11**Table 1**

| Sample name | Cultivation time at sampling (hours) | OD 600 nm in sample | Sugar concentration in sample (g/l) | Calculated amount sugar fermented (g/l) |
|-------------|--------------------------------------|---------------------|-------------------------------------|---|
| A | 27 | 2.0 | 64.2 | 44.8 |
| B | 35 | 2.9 | 42 | 68 |
| C | 40 | 3.3 | 26 | 84 |
| D | 45 | 3.5 | 10 | 100 |

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Fig. 12**Table 2**

| Sample name | % survival of inoculum measured day 2 in the wine |
|-------------|---|
| A | 0.4 |
| B | 10.2 |
| C | 44.0 |
| D | 98.0 |

Fig. 13**Table 3**

| Sample name | Activation time at sampling (hours) | pH in sample | Sugar concentration in sample (g/L) | Calculated amount sugar fermented (g/L) |
|-------------|-------------------------------------|--------------|-------------------------------------|---|
| 1 | 4 | 4.02 | 54 | 46 |
| 2 | 8 | 3.77 | 35 | 65 |
| 3 | 19 | 3.62 | 28 | 72 |
| 4 | 46 | 3.43 | 15 | 85 |

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Fig. 14**Table 4**

| Sample name | % survival of inoculum measured day 2 in the wine |
|--------------|---|
| 1 | 3% |
| 2 | 33% |
| 3 | 94% |
| 4 | 100% |
| Freeze dried | 1% |